

MASSACHUSETTS PLoughman



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Agricultural.

PERMANENT PASTURES.

There are many sections where such a thing as a permanent pasture is not known. The land all being alike suitable for tillage, a rotation of crops is the usual practice, perhaps, of three or five years, of which one or two or even two or three may be used for pasture.

But here in New England we have much land that is unsuited for any other purpose than pasturing, and often scarcely fit for that. It may be that the soil has washed from hillsides to the lowlands until there is scarce enough to furnish roothold to a scanty growth of grass and bushes, or it may be so filled with stone below the surface as to resemble only a poorly cleaned street with an inch or two of soil on the surface and a sort of broken pavement under it.

The problem that often confronts the farmer is, how to make such land furnish summer feed for his stock without a greater expenditure for labor and fertilizer than the food will be worth. How this may be done is what we hope to tell, or at least to suggest some of the methods by which such fields may be greatly improved at but small expense.

Many of these old pastures have for years had their crops grazed off and nothing returned but such grass and roots as have decayed on the surface or below it, or the droppings of the animals as they roamed over the field in summer. They are not lacking so much in vegetable matter as in the mineral elements of fertility. They may have a greater amount of root growth than the crop upon them would lead one to suspect, that is, they are what is often called rootbound, and this must be remedied in the first place by breaking up these roots.

A good harrow run over these fields will do this, the cutaway or disk harrow being the best, but a sharp toothed and heavy spike harrow will do very good work if it is run over it several times. Barely scratching the surface is not enough, but it needs to be scarified as deep as it will allow, and if it is gone over five or six times the last harrowing will be of more benefit than all that have been given before.

For the New England climate and soil we think the best time to do this work is in the spring, while the ground is yet soft from the spring thaw. Further south, on the clay soils of the West, it may be done in the fall, but in either case we would sow upon it a clover seed in the spring, using ten to fifteen pounds of the small red clover, and about one-half that amount of the white clover. The coming in of other grass we should trust to the seed already in the soil of the grasses that are already there, though certainly it would do no harm to add blue grass and red top seed if one feels warranted to pay the expense.

We started to tell how a permanent pasture may be made more productive at small expense, yet we think that the improvement would warrant an expenditure for fertilizer to the extent of two hundred pounds of acid phosphate or of fine ground bone meal, and one hundred pounds of muriate of potash to the acre when the seed was sown, and if the soil is very light this amount might be considerably increased, or doubled at least, to the advantage of the owner.

One may take but a small part of his pasture each year, and by treating it as above, it to produce good pasture, if the seed is sown early in the spring, so that it may be turned upon it by the first of June, at least, and if they are not allowed to ripen it too closely the first season it will be good results for many years.

much of what we now call permanent pasture in New England was established by methods very different from this. We can hardly see the indications of the rows and rows where corn was once grown, so long that the oldest inhabitant cannot remember when it grew there. But there are traditions and in some cases memories of the time when these pastures were corn fields, upon which was expended the manure made in the barnyard, not always of the strongest, because the animals were not generally grain fed, and because the manure had been exposed to sun and rain and all the effects of the weather before it was taken to the field. Economy caused it to be left in the hill to contribute as much as was possible to the growing of the corn crop, and at the last hoeing of the corn, rye was sown and perhaps some grass seed, though the latter was often but little more than the chaff and seed saved in the spring that had rattled from the hay when it was fed out, which perhaps had been well ripened before it had been reached by the then slow process of hand scythes and hand raking. That is the history of many of the old fields which we call permanent pastures in New England, upon which the cattle have

gathered a not very luxuriant growth each year for the past century.

Surely if the primitive methods of those days have resulted in keeping them in condition to furnish food, though it may be but little for so many years, they deserve a little better treatment now. They remind us that those old generations worked them and reared their families upon them, and those to whom they have descended owe a debt to the land from which their predecessors took the crops for so many years and returned so little of the fertility those crops took up.

We have seen some such old pastures greatly improved by substituting sheep for milk cows upon them for a few years. The greater value of the droppings of the sheep, and the fact that in a good part of the year they remained there both day and night, destroying weeds and bushes as well as feeding upon the grass, in a few years greatly much to the fertility of the soil, and when one does not wish to make such a radical change as to keep all sheep and no cows, the addition of a few sheep to run with the cows has helped to improve the pastures.

Of course the man with abundant means comes into possession of some of these run-down and seemingly worn-out plains and hillsides can take more rapid methods. He can plow and manure as liberally as he pleases, can cultivate and grow crops, grub out the bushes, and dig out the rocks and stones, and soon make the land in condition to grow large crops, but he must usually feel contented with the fact that he is making a permanent investment, and that his profits are to come in the years of the future rather than in present gains.

There may be a pleasure in bringing about such changes almost as rapidly as Aladdin's palace was reared by the slave of the lamp, but we think it can scarcely equal that with which the progressive farmer watches the more gradual improvement coming in the result of his toil and his successful plans.

Some of these old pastures have been improved in another way, by allowing them to become covered with trees. We have seen pieces of two or three feet in diameter growing in fields where among them were plainly to be traced the corn rows of perhaps a century ago, and stately oaks and elms that might have been left as saplings when the field was planted. Even a growth of the white or gray birch in such fields proved profitable when the wood was in demand for the spools and bobbins upon which thread is wound, and the old pastures have yielded more income than the better cared for mowing lands.

Farmers and Dairymen.

The annual winter meeting of the State Board of Agriculture and the Granite State Dairymen's Association was held in Claremont, Dec. 5 and 6. Never before has there been such an array of talent, and such an opportunity for meeting men famous in their several departments in this town. The invocation was by Rev. J. M. Mathers, and the address of welcome by Dr. O. B. Way, the president of Board of Agriculture, Hon. Joseph B. Walker.

These were followed by Hon. J. H. Hale of Connecticut, on "Fruits for New England Farmers." Mr. Hale held the closest attention of the audience while he handled his subject in a very able manner. He said that for the first hundred years our Puritan ancestors raised apples only for cider, and that he had observed that the drunkard did not care for the fine flavor of our fruits. Our New England farms can raise every kind of fruit except the semi-tropical, and that success depended on a love for the work and tillage.

The average farmer tilled to kill the weeds, "God bless the weeds," exclaimed the speaker, for without them there would have been no tillage to conserve the moisture and set free the chemical action of the soil. Mr. Hale urged the use of home fertilizers, and warned the farmers not to waste money on commercial fertilizers as he had done.

He said the old family garden, and a fence or wall was an abomination, and he recommended the best field for the garden, long straight rows of fruits, vegetables and flowers, where horses could do the cultivating and save all the hard work possible. Have a succession of berries as well as vegetables by planting early, medium and late varieties.

Mr. Hale closed by saying he had carded all varieties of plums except the Japanese, and that the apple business was a gold mine New England. Its success depends on the use of brains, not putting them all into hard work, but using them to study markets, modern methods and bring out business ability.

In the afternoon Prof. Morse of the New Hampshire College of Agriculture and Mechanic Arts gave an able address on the "Economic Use of Fertilizers." He gave the actual per cent. of the three chief ingredients of commercial fertilizers, and proved in a very conclusive manner that stable manure with potash made one of the very best fertilizers always within reach of the farmer.

Hon. H. C. Adams from Wisconsin gave an eloquent address on pure food legislation. Mr. Adams gave some startling facts on the adulteration of foods and how the farmer was affected by them.

The evening sermon was devoted to forestry. The president illustrated very forcibly what would become of this beautiful town, that owes its success to the swift-flowing Sugar river, the outlet of Sunapee lake, were the hills denuded of their beautiful verdure, and a continuous water supply prevented.

Mr. Moser of the N. H. Forestry Commission in an eloquent address pointed out

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the pecuniary advantage of preserving our forests. Prof. John Gifford of Cornell University then gave an illustrated lecture on forest condition in New Hampshire. This was both instructive and entertaining. The farmers of New England are having much done for them in this direction, but they seem to grasp the idea slowly.

The Dairymen's Association was opened Friday morning by an inspiring address from the president, George H. Wadleigh followed by an able and instructive essay on "Nature's Assistants," by the venerable F. F. Fisk of Webster. F. C. Davis, secretary of Vermont Dairymen's Association, gave an instructive address on "Calves and Pigs as Adjuncts."

Mr. Davis prefers the Jersey cow, and would not use a sire whose dam

males to point these conclusions. The scientific men of the Canadian Agricultural Department have also discovered that to feed young pigs up to the killing stage of fatness before they reach maturity does not conduce to providing firm and healthy pork, as many unscientific big breeders and packers discovered for themselves long ago.

"It is also laid down that skimmed milk fed to the pigs with grain produces a firmer and better fat than the same grain ration without milk; that a clover diet, save in conjunction with grain, isn't a first-rate pork producer; that it is quite evident that the root crops—turnips, mangels and sugar beets—can be used with benefit and impunity"; and finally, that the scientists "do not notice any softening effect due to the results of feeding rape, artichokes or pumpkins, cooked

per acre. Other reports show \$110 to \$175 per acre income. One report gave the surprising income of \$700 per acre. This orchard was given the care that this fine fruit, in culture, fertilizing, spraying and general good management, requires.

Dr. E. H. Jenkins lectured on the latest results of experiments in the culture, cure and fermentation of tobacco. His remarks were devoted to the consideration of the question, "Can we raise Sumatra leaf in New England?" The Connecticut Experiment Station raised one-sixth of an acre of Sumatra tobacco at the rate of about 1500 pounds to the acre. All the leaves were picked by hand and cured on strings. The crop was fermented in bulk and samples sent without special selection to leading dealers and manufacturers of tobacco. The leaf was reported as fully as good in every respect as the average and imported Sumatra.

Encouraged by this experiment a considerable number of growers have done just this in 1901, and over forty acres of Sumatra have been grown under shade this year in Connecticut and Massachusetts.

The vital question is yet unanswered,— "Will it pay?" The crops are being fermented and sorted, and are to be sold in large part under government supervision. If we learn the prices obtained for the leaf, and the actual cost of fermenting, sorting and packing, we shall learn pretty certainly whether it is likely to be a paying proposition. Without this data we shall not know.

Ex-Gov. W. D. Hoard of Wisconsin gave an address on dairy economics.

The logic of dairying calls lately for a deeper study of the questions of fertility and the conservation of manures. More than half the real value of manure would be lost by exposure of four months. The amount thus lost from one well-fed cow would cost \$12.50 if purchased in the form of commercial fertilizer.

Governor Hoard has found the highest economy in the liberal use of land plaster in the stables and manure piles. Add to this the labor and cost of hauling out the manure every day where the lay of the land will permit it. The labor and cost of hauling is much less in winter than in spring or fall. He counts that land plaster returns to him fully double what it costs. The effect of the plastered manure over the not plastered can be readily seen where *insecta* are found in a field of corn side by side.

There is a great advantage in having the cows come fresh in the fall rather than in the spring. These advantages are: first, larger production in consequence of more and better feed; exemption from flies for eight months and less; exhaustive exertions in ranging over barren pasture; second, increased price for the product; third, greatly increased quality in the calves; fourth, better conservation of manure.

Booker Washington, the man who came spent in training young men, who, as soon as they become competent, are called away to other positions where the salaries are higher. It has been said that these men remain in the country, and the country has the benefit of the training which they have received here; and while this is true, to a certain extent, it does not improve the situation from the farmer's point of view.

These men do not necessarily continue in the same line of work; some of them go into medical or veterinary practice, some of them go into commercial houses, and others may go as teachers where they are no longer engaged in original research. In all of these cases their services are absolutely lost to the field of agricultural investigation. It will probably be generally admitted that the Department of Agriculture exists for the benefit of the agricultural industry, not to educate men for professors in universities, or experts in commercial houses or for practitioners of medicine. And while it is desirable that men should be educated somewhere for such lines of work, their training is not a fair compensation to our stock raisers for delay in the solution of urgent and important problems, or for losses to bring relief from constant and distressing losses.

The work of the Tuskegee Institute, in Alabama, has been to try to make the negro a more intelligent and conscientious cultivator of the soil, so to send out, year by year, a number of men thoroughly trained in all the branches of agriculture, to the end that they may go out and reach others, and thereby raise the whole subject of production to a high plane of intelligence and conduct.

Notes from Washington, D. C.

The recent talk before the Cabinet and President Roosevelt by "Farmer" James Wilson, the Secretary of the Department of Agriculture, on the "Agricultural Possibilities of the Philippines," has already

borne fruit in the appointment by Secretary of War Root of Professor F. Lamson-Scribner to the head of the Bureau of Agriculture to be established in our far Eastern possessions.

Professor Scribner, who is the present agrostologist of the Agricultural Department, will have before him perhaps the widest field ever opened to an officer of the Agricultural Department. His work will be the establishment of a complete bureau of agriculture to investigate present agricultural conditions in the Archipelago, to disseminate knowledge of advanced agricultural methods, and to assist in the development to their fullest possible extent of the practically unlimited agricultural opportunities of the islands. After a system of agriculture along modern lines has been once established in the Philippines, the United States, it is believed, can then grow in its own soil every vegetable product now used in the world.

The climatic conditions and soil of these Eastern States give the apple the highest quality in point of flavor. Transportation facilities are ample and most favorable.

New England, with her great manufacturing interests and large consuming population, furnishes a most extensive and valuable market, while the port of Boston gives the most favorable rates for foreign shipment of apples of any port in the United States.

We can realize something of the value of apples when we study the annual production of this fruit. The crop of 1901 was the smallest of many years, being but 23,075,000 barrels. In 1896 the crop was 60,000,000 barrels. In 1891 an investigation was made into the value of the land in New York State for apple culture, and the report from twenty farms in Niagara County, covering a period of five years, shows an average income of \$88 per acre at the orchard. This was from the ordinary or little care that was given to orchards, and makes a six per cent. income on the valuation of \$1466 per acre. Forage is one of the present prob-

lems of the Philippines, but with the present methods in vogue in this country, this situation, I have no doubt, can be easily relieved, and my first attention will, in all probability, be directed toward that end.

"While I will be under the War Department, Secretary Wilson and I will keep in close touch with each other and work in harmony. The secretary, I believe, will establish an experimental station in the islands, but the two offices will be subordinate to the War Department, so that there will be no discord. I will take with me a soil expert, an agrostologist, a dairy expert, a plant culture and plant-breeding expert, a botanist and other various assistants, but to this degree and how many of them, I cannot at this time tell, but for the time possibly some of the offices may be combined in one man.

"The opportunities open to the Philippine farmer," enthusiastically spoke Professor Scribner, "when once he has progressed beyond the stage of the wooden plow, are almost unlimited, I think."

"The scientific work which is required in connection with the manufacture of anthrax vaccine, blackleg vaccine, tuberculin, mallein and the study of diseases," stated Dr. D. E. Salmon, the Chief of the Bureau of Animal Industry of the Department of Agriculture, "is of the most difficult character, and is always attended by the danger of infection with the contagion of such fatal diseases as anthrax, tuberculosis, glanders or rabies, or with blood poisoning from handling the septic products developed in such diseases. There are few men who are qualified to do such work, and their salaries should be proportional to the difficulties and dangers which they necessarily encounter. The pay of the scientific men connected with this bureau has been so inadequate that it is difficult to induce competent men to remain after they have learned our methods and had the advantage of a brief period of experience in the laboratory.

"The result is that much of our time is spent in training young men, who, as soon as they become competent, are called away to other positions where the salaries are higher. It has been said that these men remain in the country, and the country has the benefit of the training which they have received here; and while this is true, to a certain extent, it does not improve the situation from the farmer's point of view.

These men do not necessarily continue in the same line of work; some of them go into medical or veterinary practice, some of them go into commercial houses, and others may go as teachers where they are no longer engaged in original research. In all of these cases their services are absolutely lost to the field of agricultural investigation. It will probably be generally admitted that the Department of Agriculture exists for the benefit of the agricultural industry, not to educate men for professors in universities, or experts in commercial houses or for practitioners of medicine. And while it is desirable that men should be educated somewhere for such lines of work, their training is not a fair compensation to our stock raisers for delay in the solution of urgent and important problems, or for losses to bring relief from constant and distressing losses.

"While we stop to train men to fill the places vacated, the expense of maintaining the laboratory goes on, the salaries now established go on, the experiment station must be kept but the work does not progress as it should. To elucidate the practical questions connected with the control of hog cholera, for instance, requires a long series of experiments without interruptions, and conducted by the same person.

"It is not the educational progress that I deplore, but the loss of men from this service almost as soon as they have been fitted for it at such an expense of time and money.

"It is therefore very desirable, and indeed, essential to the successful prosecution of the scientific work which the bureau should do that the salaries be made equal to what is paid in educational institutions and in other branches of scientific work conducted by the Government. There is no apparent reason why a scientific man should work for less compensation in the Department of Agriculture than in other departments of Government service requiring no more training and no greater competency. As a matter of fact, they will not do so, and the work of agricultural investigation suffers accordingly.

"I certainly am in favor of making the compensation of the chiefs of the scientific divisions of the Bureau of Animal Industry and their more important assistants more commensurate with the high class of work required of them."

GUY E. MITCHELL.

How the World Moves.

Watson & Gibson, New York, in their market letter, say:

A

Agricultural.

A Famous Devon Herd.

Probably one of the finest herds of Devon cattle is that at the Fernbank Farm, owned by Dr. J. C. Morris, at West Chester, Pa. These cattle and the farm have been associate terms for a period of thirty-five years. Dr. Morris has spent much time and money in bringing together a herd considered to be the best in this country, and comprising some of the finest specimens that have ever been raised.

Dr. Morris declares he can tell the Devon milk from that of any other breed of cattle, as it has the full amount of fat, a goodly proportion of cheese substance, and a sweetness which is found in the milk of no other herds. In producing it great care is taken that cleanliness shall be a dominant feature, which fact alone would account for much of the wholesome quality.

In the stable every cow stands on a granolithic floor. In front is a manger of strong build, with a basin of fresh spring water, ready for her to drink at any time. Behind is a gutter or trench, also of granolithic, to carry liquids off by a gentle slope to the barnyard. Every day the stables and stalls are cleaned and swept until they are as sweet and wholesome as any Holland stalls in which Turner's famous bull ever pawed the floor while waiting impatiently for his meal.

The milking is done by hand. Until patent devices are brought nearer to perfection the present system will suffice at Fernbank. After a cow is milked the man takes the bucket to the scales at one corner of the stable, weighs the milk, and then pours it into a forty-quart can waiting to receive and cool it. The weight is marked on a prepared sheet on the wall, where records of the entire herd are kept throughout the year, each cow having her own card.

In the centre of the forty-quart can is a ten-quart can of ice and salt, which reduces the temperature to fifty degrees within fifteen or twenty minutes of the time of milking. Then it is ready for bottling and shipping. "Milk is thus cooled as much out of contact with the air as possible," says the proprietor. "In other methods, by which milk is exposed in a thin layer over a cooling surface, it is liable to infection by dust or germs in the room. If the whole room were sterilized the danger would not be so great, but such an arrangement is expensive to provide and difficult to maintain. I prefer to cool it out of contact with the air as much as possible, and by making the surroundings as clean as they can be made."

After the cooling process is completed the milk is poured into sterilized quart jars and shipped in twenty-quart boxes to Philadelphia, where it sells at retail at ten cents a quart. Every jar is labeled with the name of the owner and his address.

Dr. Morris feeds no ensilage, not having been converted to the silo, which is used by so many of the farmers shipping milk to Philadelphia. He carefully houses his flocks in the fall, runs it through the cutting machine and feeds it with a little cob meal. For variety he gives a ration of linseed meal or gluten, adding small potatoes or beets, sliced. A barn 50x50 houses the crops and stock.

Dr. Morris is a strong believer in the advantage to the farmer in raising calves rather than feeding pigs. By means of a hand separator, cream is readily obtained for butter, and the sweet milk, with the addition of a little linseed meal, may be consumed. This will produce better results by the selection of good dairy stock with proper milk antecedents, and crossing with bulls of the right sort, by raising calves, and will enable the farmer to improve his dairy far more surely than the haphazard result of purchase at stock sales. Careful records of all cattle are kept and the animals themselves are marked with metallic tags in the ear and also a series of notches, which tell their number.

Among this famous herd is the Duke of Molland. The Duke is a genuine English nobleman, having been bred in North Devonshire, England, but has taken kindly to American soil, and will make this his permanent home. At the age of five years he is rounded and vigorous as John Bull himself, and should weigh in the neighborhood of 1800 pounds. He stands four feet eight inches tall. Gentle in the knowledge of his great strength he pays but little attention to the men who stand to watch him. Other specimens are shown in cuts published.

By carefully observing the Duke of Molland and his family one may note the chief points of the Devon breed of cattle. They are in color a dark cherry red, with plump, round bodies and no waste tissue about them. In their native land, a section of England which is semi-mountainous, they are exposed to searching winds and become very hardy. When taken to more genial climates they take on flesh and produce milk at a rate exceeding cattle of most other breeds.

All have long horns extending outward and gracefully curved, a certain means of defense against the wild animals. The head is small, with intelligent expression, a goodly breadth between the eyes and a tiny muzzle.

Great Duke of Molland could lick his bram from the smaller end of a half-peck measure,

and enjoy it as he went. His hair, like that of his feminine relatives, is soft and fine and silky. He can remain out all night without showing it half so much as some of the young fellows about town, who wear long ulsters and turn high collars up about their ears.

The cows have small udders, so small that strangers wonder how so much milk can come from the little receptacles, but the Devon cow, like a substantial tradesman, does not carry all her substance in the bulk window, and she is content to let the output speak for itself. This peculiarity holds good from coquettish young Bright Promise, a heifer yielding six pounds a day, to her cousin Vesta, a seven-year-old, with a

record of fourteen pounds at a single milking. The herd takes exercise about the woods and pasture in all wild weather during the winter, and a few years ago, while the new barn was in course of erection, had practically no stables all the season.

Mr. James Wood, former president of the New York Agricultural Society, expresses himself very strongly on the merit of milk from Devon cows as human food, attributing it to some of the credit for the qualities and characters developed by the early New England settlers.

Butter Market.

The butter market continues in about the same condition as last week. There is but a light supply of strictly fine fresh creamery, but other fresh butter does not clean up as fast as receivers would like. The rain and warm weather of Tuesday was a hindrance to trade, and with the colder weather of today we may find an improvement. Many are looking for higher prices. Assorted sizes of Vermont, New Hampshire and northern New York sold generally at 24 cents today, and some lots were held at 25 cents, but large tubs Northern and Western could not be sold above 24 cents. This is really about a half cent better than a week ago. Firsts are steady at 22 to 23 cents, and best marks Eastern the same, with fair to good 18 to 21 cents, seconds 17 to 20 cents. Boxes and prints steady at 2 cents for extra Northern creamery, 22 to 23 cents for extra dairy, and fair to good at 16 to 20 cents. Dairy in tubes Vermont extra 21 cents and New York extra 20 cents, firsts 18 to 19 cents, seconds 15 to 17 cents, thirds 12 to 14 cents. Renovated, choice, 18 to 19 cents, and common to good 14 to 17 cents. The demand for cold-storage butter reduced stock considerably last week, and June extra, sold at 21 to 22 cents, fair to good 18 to 20 cents. Imitation creamery, small tubes extra, 15 to 16 cents, large tubs 15 cents and seconds 13 cents. Ladies, extra, 14 to 14½ cents, firsts 13½ cents. All low grades dull. Jobbing rates about two cents higher than these quotations.

Receipts of butter at Boston for the week ending Dec. 7 were 14,444 tubs and 12,967 boxes, a total weight of 702,709 pounds, including 115,126 pounds in transit for export, and with the latter deducted, the net total was 587,043 pounds, against 558,207 pounds the previous week and 508,823 pounds the corresponding week last year.

The exports of butter from Boston for the week were 117,892 pounds, against 25,600 pounds last year. From New York the exports were 162,726 tubs.

The Quincy Market Cold Storage Company gave the following statement for the week: Taken in, 507 tubs, out 9439 tubs; stock, 124,475 tubs, against 97,694 tubs same time last year. For the corresponding week last year 215 tubs were put in and 11,835 tubs taken out. The Eastern Company reports a stock of 16,284 tubs, against 13,888 tubs last year, and with these holding added the total stock is 140,759 tubs, against 110,582 tubs same time last year, an increase for this year of 30,171 tubs.

Good Things at Retail.

The prices of native squabs continue at \$3.50 to \$4.50 per dozen, the latter for extra fine, while dressed pigeons are costing \$1.50 to \$2.50 per dozen, the latter for stall fed. Chickens' livers and bacon are offering, the cost being 40 cents per dozen, they making a very delicate dish.

The cost of good, fat, young turkeys remains at about 18 to 20 cents per pound, supplies being liberal on the market. Very fine birds can be obtained for 15 to 17 cents per pound, and old "toms," which will eat as well as any of them if properly prepared, range down to the 12½ cents per pound.

Fine capons are coming in more liberally as the season advances, but best Philadelphia birds hold at 28 to 30 cents per pound, although nice Western can be bought for 20 to 25 cents per pound. Roasting chickens continue in good supply, and are costing 18 to 20 cents per pound, while broiler chickens are available at 20 to 25 cents per pound.

For fine fowls, the cost is about 15 to 16 cents per pound, the bird being always in season. Green geese are in fair supply at 18 to 20 cents per pound, with mongrel geese at 30 cents per pound, and wild geese at \$1.50 each. Fine ducklings are available, and cost 18 to 20 cents per pound, while the cost of sucking pigs is \$2 to \$2.50 each.

Fair offerings of canvasback ducks at a cost of \$4 to \$6 per pair, with half-head ducks costing \$4 to \$4 per pair, and black ducks at \$1.50 to \$1.75 per pair. These latter are in good supply, shipments beginning to come from the south.

A fair supply of mallard ducks on the market which are costing \$1.50 to \$1.75 per pair, while teal ducks are in moderate supply at \$1 to \$1.25 per pair, with widgeon and blue bills all about the same price. Some nice birds yet to be had at \$1.25 per dozen.

Wild turkeys are on the market a little more freely and cost 25 cents per pound. These birds are rare in this section, but some shipments come in during the season from the West and South. Quail offerings are now entirely from the West, it being out of season for native quail. The price for fat quail is \$4 per dozen.

Fish supplies are fairly liberal for seasonable varieties. Some butterfish at 25 cents per pound, while white bass are costing 20 cents and striped sea bass at 30 cents per pound. Florida pompano are costing 30 cents per pound, with sheepshead at 20 cents per pound and red snapper from the same Southern waters at the same price.

More jack shark are coming in, with the price unchanged at 40 cents per pound. Cod and haddock hold steady in price at 20 cents per pound, with cod's tongues at 20 cents per pound. Chicken halibut holds at 30 cents per pound, while the price of flounders is 10 cents per pound.

Fresh scallops are costing 50 cents per quart with fair offerings, while oyster crabs are steady at \$2 per quart. For whitebait, the price is 40 cents per pound, with white fish from the great lakes costing 20 cents per pound. Diamond-back terrapin are in moderate supply and the price is \$40 per dozen. Fresh turbot are on the market and flounders at 10 cents per pound.

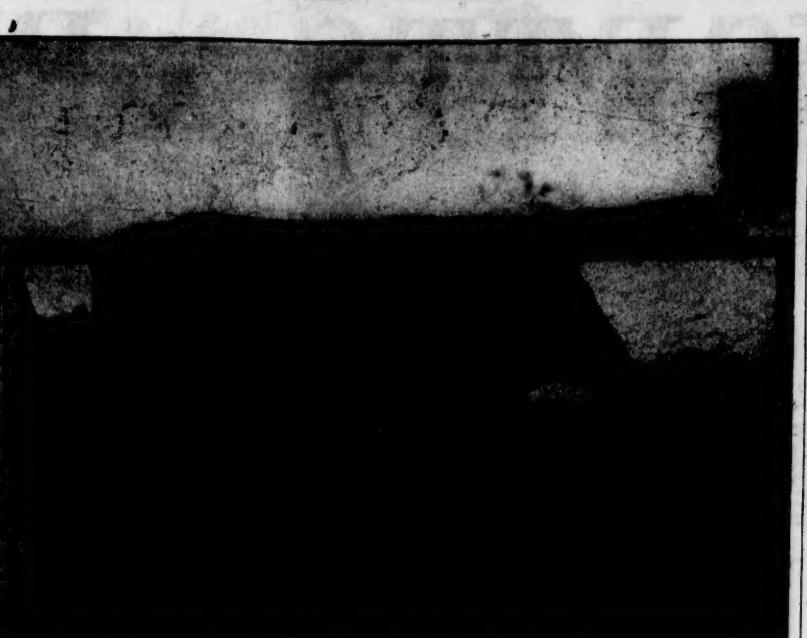
Fruit supplies are seasonably fair. Some California strawberries available which cost 75 cents per pint, shipments being made from time to time to meet the demand. Choice eating apples cost 60 to 75 cents per pound, while cooking grades range from 50 to 90 cents per pound. Pears are yet to be had, the cost ranging from 35 to 70 cents per dozen for Sheldons and Buerre Bosc, with Seckels at 25 cents per quart.

English hothouse grapes are costing \$2 per pound, with domestic hothouse at \$1.50 per pound, and native cold storage grapes at 20 to 25 cents per pony basket. Almeria grapes are costing 20 to 25 cents per pound.

IMPORTATION OF BANANAS.

Do you get your share of the bananas

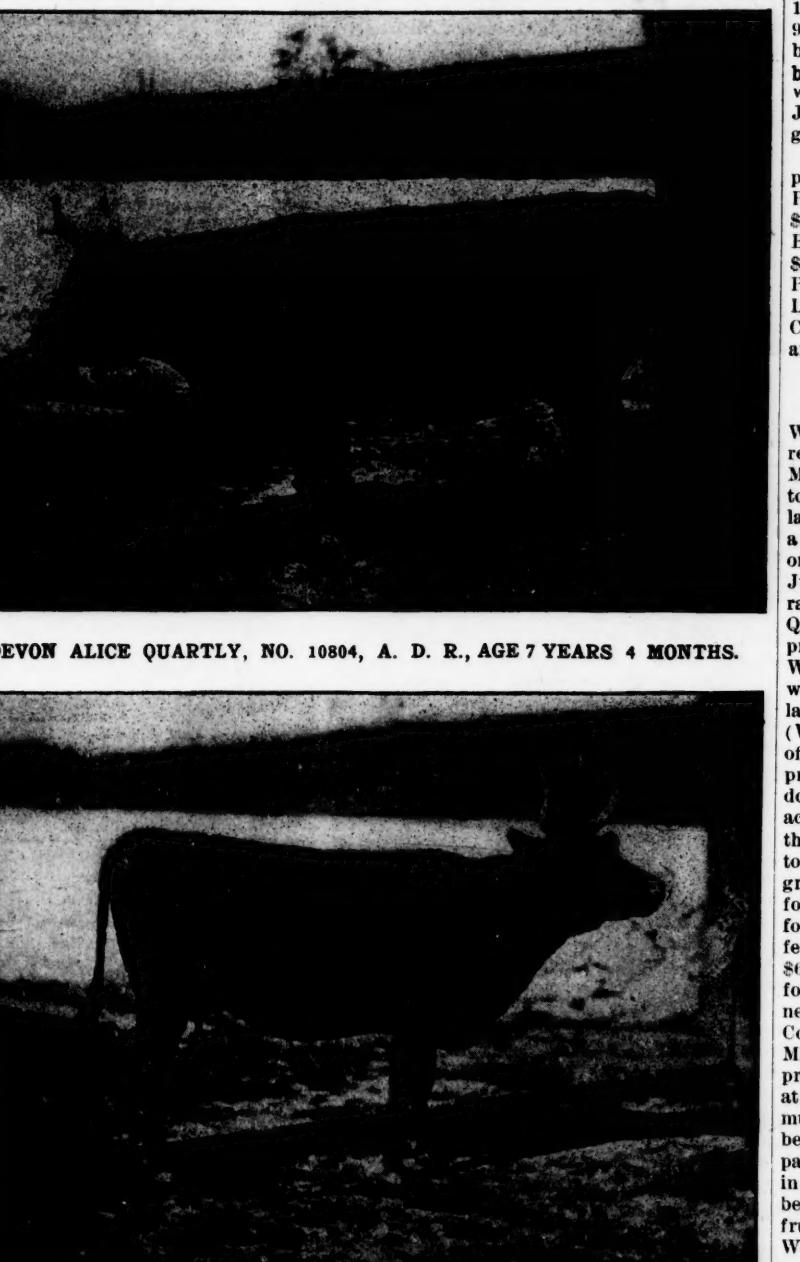
that come to the United States? Have you any idea what your share would be? We



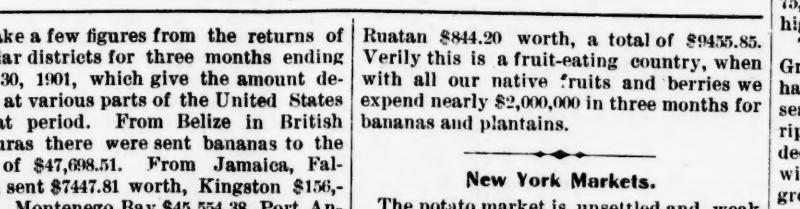
DEVON DUKE OF MOLLAND, IMPORTED, NO. 6925, A. D. R., AGE 5 YEARS



Some Valuable Devons Grazing Near Buildings Connected with the Farm Stock Farm.



DEVON ALICE QUARTLY, NO. 10804, A. D. R., AGE 7 YEARS 4 MONTHS.



DEVON LASSIE, NO. 10953, A. D. R., AGE 6 YEARS 5 MONTHS OLD.

will take a few figures from the returns of consular districts for three months ending June 30, 1901, which give the amount declared at various parts of the United States in that period. From Belize in British Honduras there were sent bananas to the value of \$47,698.51. From Jamaica, Falmouth sent \$7447.81 worth, Kingston \$156,195.35, Montego Bay \$45,554.38, Port Antonio \$361,154.50, Port Maria \$427,659.64, Port Morant \$63,745.58, Rio Bueno \$1700.65, St. Ann's Bay \$49,978.68; a total of \$1,113,433.19.

From Colombia, Bocas del Toro sent \$102,730.60 worth, and Colon \$9962, a total of \$162,692.60. From Port Limon, Costa Rica, we get \$400,842 worth. From the Dominican Republic, Puerto Plata sends \$51,366 worth, and Samana \$19,800, a total of \$71,164 worth. From Guatemala, Livingston sends \$34,630 worth, and Honduras sends \$2600 worth from Bonacca, \$126,250 from Puerto Cortez, \$2055.83 from Ruatan and \$1,301.06 from Utilla, a total of \$133,106.89.

Thus beside the few that are grown in Florida or elsewhere in the United States, we import from other countries bananas to the value of \$1,963,469.91 at home, without adding anything for freight or other expenses. If we estimate the population of the United States as 90,000,000 at that time, this is only about twenty-five cents worth each in the three months when they are most abundant, but in this as in everything else, some consume more than the average and many use less. We were nearly twenty years old before we ever tasted one, and then we had to try about a half dozen before we could decide whether we liked the flavor or not. Beside this we receive plantains as follows: From Belize \$3918.45, from Montego \$42.70, Bonacca \$2630, and from

Ruatan \$844.20 worth, a total of \$9435.85. Verily this is a fruit-eating country, when with all our native fruits and berries we expend nearly \$2,000,000 in three months for bananas and plantains.

New York Markets.

The potato market is unsettled and weak at quotations. Long Island prime are \$2 to \$2.75 a barrel and Jersey \$1.75 to \$2.12.

Maine prime, sack of 168 pounds, \$2.40 to \$2.50, 180 pounds in bulk \$2.75 to \$3. State prime, 180 pounds, \$2.50 to \$2.62, sack \$2.25 to \$2.40. German, 112-pound bag, \$1.40 to \$1.50, 168-pound bag, \$2.25 to \$2.40. Scotch prime, \$2.50 to \$2.75, yellow \$2.25 to \$2.40. Sweet potatoes, Southern Jersey, \$2.25 to \$2.30, Fancy white onions are in demand, but red and yellow move slowly. State and Western red \$3.25 to \$3.50, yellow \$2.30 to \$2.50, Connecticut yellow \$2 to \$3.50, red \$2.25 to \$2.75, white \$2.50 to \$3.50. Orange County white, per bag, \$2 to \$5, red \$3 to \$2.50. New Orleans chardons \$3 per dozen, flat bunches \$1.50 to \$2.50. Hot house cabbages, No. 1, \$1 a dozen, No. 2 \$2 to \$4 a box. Mushrooms, good to fancy, 40 to 60 cents a pound, poor to fair 15 to 35 cents. Squash, Hubbard, \$2 to \$2.25 a barrel, and Turnips, Jersey Russia, 75 cents a barrel, and Canada, 75 to 85 cents. Celery, State and Western, 12 to 40 cents a dozen, flat bunches, \$1 to \$1.50 a dozen. Florid egg plants, half-barrel crate \$3 to \$5. Hot house cucumbers, No. 1, \$1 a dozen, No. 2 \$2 to \$4 a box. Mushrooms, good to fancy, 40 to 60 cents a pound, poor to fair 15 to 35 cents. Squash, Hubbard, \$2 to \$2.25 a barrel, and Turnips, Jersey Russia, 75 cents a barrel, and Canada, 75 to 85 cents. Celery, State and Western, 12 to 40 cents a dozen, flat bunches, \$1 to \$1.50 a dozen. Florid egg plants, half-barrel crate \$3 to \$5. Hot house cucumbers, No. 1, \$1 a dozen, No. 2 \$2 to \$4 a box.

Carrots \$1 to \$1.25 a barrel, turnips \$1.25 to \$1.50 a barrel, and parsnips \$1.25 to \$1.50 a barrel.

Onions, small, \$1.25 to \$1.50 a barrel, large \$1.50 to \$2 a barrel.

Radishes, \$1.25 to \$1.50 a barrel, large \$1.50 to \$2 a barrel.

Beets, \$1.25 to \$1.50 a barrel, large \$1.50 to \$2 a barrel.

Onions, small, \$1.25 to \$1.50 a barrel, large \$1.50 to \$2 a barrel.

Carrots, \$1.25 to \$1.50 a barrel, turnips \$1.25 to \$1.50 a barrel.

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MASSACHUSETTS PLOUGHMAN
NEW ENGLAND AND
JOURNAL OF
AGRICULTURE

BOSTON, MASS., DECEMBER 21, 1901.

Tammany's moving day comes in January.

Mr. Morgan appears to have adopted in advance a motto: "All mines are mine."

The Sabbath pilgrimage from Amherst to Northampton seems likely to become a cherished memory.

The secret of the wedding of Gibson's charming "widow" is out in very good season for the Christmas sales.

The man who promised to get his Christmas tokens together way ahead of the season is now hurrying into his overshoes.

Collectors of precious stones, surreptitious or otherwise, will be interested in the fine big diamond that is reported to be coming to the Hub.

Who still remarks upon the backwoodsman of Boston's suburbs? Malden has introduced the custom of removing feminine headgear in church.

A good dinner and a great deal to rejoice over is the pleasant combination to which convivial and athletic Harvard recently sat down together.

The prospects of peace in the baseball world are hardly compatible with the Christmas season, nor for that matter with the best interests of the game.

The New Year offers the Democratic party an opportunity to resolve to so govern the city that it will never again have occasion to be over reticent about its record in office.

Another new battleship has been born into the United States Navy, and born in Boston, now that the keel of the New Jersey has been laid at the new Massachusetts ship yard.

Why should Herr Most laugh at Senator Hoan's suggestion that all anarchists be banished to an anarchist island? With a little labor he might perhaps make himself the president of it.

The Baltimore American describes a hog that was born at sea and has grown up on shipboard. How great and charming the new experience of riding on a trolley car would be to him.

The ordinary Chinaman must wonder sometimes why his popularity is so much less than that of his fellow Asiatic from Japan. The pictial is probably the reason in more ways than one.

Probably the conservatism of Park street can now hardly refrain from a little leaping on its own account, in sober contemplation of its escape from the enthusiasm of a reformed desperado.

Christmas dinners are just as acceptable to our poorer brethren as those of Thanksgiving—a point that may be borne in mind as one passes the unobtrusive boxes of the Salvation Army.

Whoever gives a present that he cannot honestly afford does an unkindness to the person who is to receive it. There is a good pinch of proper seasoning in a modest sacrifice, but an over-extravagant present usually contains a large proportion of brass.

The influence of the Hub is again shown in the fact that Mr. Erne is the first American exponent ofistic science to impress academic Oxford,—so much so that he has been engaged to instruct the youth of the university is the mysteries of his profession.

Madame Lehmann could hardly make a better Christmas present to Boston than a promise to return next season. Patti became as famous for her farewell tours as for her voice, and music lovers can well wish that Lehmann would follow the precedent.

"Books," repeats an advertiser, "are the food of the young and the delight of old age." Basing the suggestion upon recent over-development of fiction, one is tempted to amend the quotation by saying "the food of youth and the delight of second childhood."

A revision of the turf code can hardly be made too soon, if such revision is to lessen the scandals that have recently caused so many events to be run upon a figuratively very muddy track. The matter, however, is beyond code makers, unless they succeed in discouraging the people who bet on racing as a means of livelihood.

The Massachusetts woman suffragists declare that "indirect influence without the ballot is a slow and laborious way to bring about reforms." Be comforted, ladies. Reform is sometimes slow and laborious, even when backed up by ballots—the power of the ballot depending very largely on how many of them can be got together at a given time.

Nothing is so fascinating to our visitors as the American girl, and Mme. Sarah Grand is now taking her turn at compliment. Meantime, it is well for the American girl herself to realize that Mme. Grand's visit is not wholly without a business object, and that more women than men attend lectures

President Eliot does not start on his Western trip immediately, but there's no harm in beginning to accumulate the customary supply of good whiskey. The university idea has played a big part in destroying the misunderstandings that were once almost incorporated in our various State boundaries, and President Eliot's own efforts have had an important place in the process.

When soldiers were wanted in 1861, one of the inducements held out was "opportunity to travel." While marching through Virginia mud or across the hills of Maryland and Pennsylvania, this privilege was not so much appreciated. But we see that one regiment, the Twenty-third United States regulars, have had an opportunity to travel that has not been given to any other regiment in the country, and perhaps not to another in the world. They have circumnavigated the globe. They were stationed along the Gulf of Mexico when the Spanish war began. Then they were concentrated and sent across to San Francisco, hastened off to help Dewey at Manila. Having spent a term of service there, they have been sent home by the way of the Suez canal. We doubt if any other enjoys a like experience, as the most of them are likely to be sent back directly to San Francisco.

It has been estimated that two-thirds of the letters that pass through the postoffice of the world are written in the English language. There are about 500,000,000 who speak the ten or twelve leading languages of the world. Of these about 125,000,000 speak English, 90,000,000 speak Russian, 75,000,000 German, 55,000,000 French, 45,000,000 Spanish, 35,000,000 Italian and 12,000,000 Portuguese. Then the other nations of Europe include the Dutch, Hungarian, Polish, Flemish, Bohemian, Gaelic, Roumanian, Swedes, Finns, Danes and Norwegians. But none of those do as much correspondence in proportion as the English-speaking people, nor do they take and read so many publications. In America and Europe it may safely be said that one-fourth of the people employ full two-thirds of the postal facilities. In India there are nearly 300,000 speak or understand English. There are more than 20,000 postoffices, through which pass a year, and nearly the whole business is in English.

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THE BY-PRODUCTS OF A COLLEGE.

It would be interesting, would it not, to read a well-written essay on what Boston might have been had we not always had with us the inspiration of a great and noble college like the one at Cambridge. What long lists of helpful books, printed at the University press we should have lacked, what numberless good causes would have been without strong champions in time of need, what legions of young men would have been forced to do without concrete examples of high-minded devotion to scholarly ideals, had we not enjoyed all these years the inestimable privilege of cherishing, just over the Charles-river bridge, America's most ancient and honorable institution of learning!

The influence that emanates from Harvard is, of course, far wider than we are in the habit of realizing, for the service of the college faculty to the community at large is scarcely less important than that performed in the classroom to the student body proper. Without the thoughtful and stimulating comments of President Eliot, many a Twentieth Century Club meeting would drag and pall. Without Professor Munsterberg's illuminating criticisms of our national traits, and energetic insistence upon the inferiority of our popular education to that of Germany, who can say how fat and self-satisfied our school board might have become? Without Professor Palmer's wonderful lectures on Ethical ideals we might have been in danger of forgetting today that there lies a great glory in the Imperfect which Matthew Arnold pointed out to us. Without Professor Palme we should not have had a spring symphony to delight our souls or a superb St. Peter to stir our sympathies. And without the loving guidance of Professor Greenough many a youth whose taste for the beauties of Virgil and the fascinations of Horace has been to him a constant friend in life would have gone empty indeed away from his academic halls.

What Newman so well said of university training seems to us to be equally true of university influence. "It raises the intellectual tone of society, it cultivates the public mind, it purifies the national taste, it supplies true principles to popular enthusiasm, and fixed aims to popular aspiration; it gives enlargement and subtlety to the ideas of the age, it facilitates the exercise of political power, and refines the intercourse of private life. . . ." To follow the great Oxford professor a bit farther, one might say, still paraphrasing, that a university at its best must teach the average man who lives in its atmosphere "to see things as they are, to go right to the point, to disentangle a skein of thought, to detect what is sophistical, and to discern what is irrelevant."

Whether one did or did not agree with Professor Norton, for instance, in his remarks a year or two ago concerning what he felt to be a national disgrace, was it not a superb thing that an American, of our own time and place, should have had the courage to tell us to our face that he had detected much "that is sophistical" in our attitude toward those islands of the sea? And certainly such an address to womanhood as this same eminent scholar delivered last June before the graduating class of Radcliffe College must needs be far-reaching in its influence as it was fine in its tone.

We might, if there were space, continue almost indefinitely to recall instances of the debt of this community to the members of the Harvard faculty. But there is no need for the American scholar, who is also an American gentleman, has always enjoyed, and will, doubtless, continue to deserve the gratitude and respect of the community in which he may be placed.

Fall Pigs.

Fall pigs should be well fed from the time they are to be persuaded to go to the trough for skinned and bran or oats. This trough for the pigs should be so placed that they can get to it at four or five weeks old they can be weaned at eight weeks old, without checking their growth and without causing any swelling of the udder of the sow. They simply, when they get a part of their food at the trough, fall to milk her dry, and with a little change in her food she dries off naturally, so that she may be bred again. Overfeeding the pigs is worse than to give them a little less than they would eat, but there is less danger of this if they begin to eat without ever knowing that the mother does not furnish enough for them. The hog or pig is not as "hoggish" in its desire to eat a large amount as some other animals, and generally may be trusted to stop when it has had enough, but when it

does stop, if any food is left in the trough remove it, so that it may not be tempted to go back to it before the regular hour of feeding. Give no sour swill or decayed vegetables. See that the sleeping-places are dry and warm, and the beds clean. Because a hog will live under filthy conditions is no reason why it should be kept in a filthy pen, as they thrive better and they make sweater meat when conditions are as promote good health. Pigs do better when not more than three have the same sleeping pen and the same trough, and they should be as nearly of a size as possible, as larger ones will crowd the small ones in bed and at the trough.

The high price of pork should not be an inducement to any one to fatten a good brood sow this winter. If pork is high now it may be expected that good pigs will be in demand next spring at good prices. When we say a good brood sow, we mean one that is prolific, and of good form. One that is a good mother, and raises good pigs. To do this she should have not less than six or seven pigs at her first litter, and give milk enough to keep them growing until they are weaned, and she should not be cross or quarrelsome with them or with those who take care of her, for that is a fault that usually increases with age in hogs, and others.

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Our Homes.

The Workbox.
KNITTED KNEE-CAPS.

The following is a very good rule: Procure two skeins of Germantown yarn. Use three large steel needles.

Cast on one needle 68 stitches. Knit 4 inches of ribbing, 2 plain and 2 purl alternately. Then knit 6 rows plain, widening 1 stitch at end of every needle (making 74 in all).

Next: Knit one row plain and one row seamed alternately, narrowing one end of every needle till there are but eight stitches left. Now pick up from sides thirty-three stitches; to these add four of the eight. Now take the third needle and with the other four pick up thirty-three stitches on the side. Knit six rows plain on each needle, then four and one-fourth inches of ribbing. Bind off, sew up on wrong side.

CROCHETED BEDROOM SHOE.

One skein pink, one skein gray single Germantown, one pair fleece-lined soles, bone crocheted hook.

With gray chain 16 stitches.

1st row—One double in each of 7 chain, 3 double all in next, then 1 double in each of 7 (double crochet, insert needle in stitch, draw yarn through, then through 2 stitches on hook).

2d row—Plain double crochet, always working into back part of stitch to form ribbing.

3d row.—With pink 1 double in each of 8 stitches, 3 all in next, 1 in each of 8.

4th row.—Like second row.

Continue like this until you have 17 ribs (9 gray, 8 pink), the last row having 24 stitches on each side of centre stitch, then pick up 24 stitches and add a chain of 16 stitches. Crochet back and forth on 39 stitches until you have 31 ribs (16 pink, 15 gray), then join to the front of shoe.

With gray make 1 chain and 1 double crochet into each rib around the top of the shoe to run ribbon through, then two rows of double crochet. Finish top with a pink shell.

EVA M. NILES.

How to Cook Cereals.

The time has gone by when a Puritan double boiler, which cooked grains slowly, was considered the best kettle for cooking them. Excellent as this heavy earthenware kettle set in a second one of tin is for some cookery, it cooks starchy foods at too low a temperature. Almost all grain foods except those composed of wheat gluten, which expressly aims to exclude the starch of the wheat, contain a large percentage of starch. The old iron Scotch "cap" in which the "halesome parritch" of the "huelander" was cooked was an example of one of the best kettles that could be devised to "make the grain feel the fire." The chief objection to this pot was that the fire was apt to scorch the porridge unless it was stirred. Whether made of oatmeal, crushed wheat, cornmeal, gluten, or any of the new preparations of grain food that find the market, the porridge should not be stirred after it has thickened. The best kettle for cooking grain we have now is a double boiler.

Put boiling hot water in the inner kettle, measuring out about four cups of boiling water for one cup of the grain food. Add a teaspoonful of salt. Sprinkle the grain in with one hand and stir it with the other, using a large iron spoon. Do this deliberately enough to prevent stopping the boiling. Continue to stir the porridge until it is quite thick, then fill the outer kettle of the double boiler partly full of boiling water and set the inner one holding the porridge in it. Let the cooking continue for one or two hours, making sure the water in the outer kettle is kept boiling all the time. Many cooks cook their breakfast grains in this way in the afternoon of the day before, and leave them in the double boiler on the range overnight. As the fire comes up for breakfast the water in the outer kettle heats up and reheats the grain. By the time breakfast is ready the grain is hot. Grains heated up in this way are said to be lighter than those served as soon as they are cooked and not allowed to stand on the stove, cold, as the fire goes down and come to a boiling state a second time. The grain must not be stirred, after the inner boiler is set in the outer boiler of water. Gluten foods are cooked in the same way, as gluten requires as intense heat as starch.

There are many coarse grains which are peeled or freed from their coarse outer hulls; pearl wheat, large hominy, oatmeal groats are some of these. These grains require long cooking. Pearl wheat, which is composed of the whole kernel of the wheat merely freed from its coarse brown hulls, can be cooked exactly as oatmeal and crushed wheat are, but the cooking must be continued in the double boiler for three or four hours. The longer time is the better. Large hominy, which is made of corn hulled and cracked once, should be soaked overnight and cooked slowly from early in the morning until about five o'clock in the afternoon, adding boiling water as the water boils away. After five o'clock let the water boil off, and at about twenty minutes of six, when the grains are swollen out to full size and are dry and distinct, add a little milk to keep it moist and a little butter. Salt should always be added to the water in which any grain is cooked, in the proportion of a teaspoonful to a quart of boiling water.

Fine preparations of grain ground to a flour consistency, or nearly so, cook very rapidly, as any flour paste does. It is best to cook them in a double boiler to prevent their scorching. They must be well stirred to prevent their forming in lumps. Regular grains, like crushed wheat and the finer oatmeal, do not need stirring, and will be "saavy" if they are stirred after they are put in the double boiler for their final cooking. Groat the favorite oatmeal of the Irish peasantry, who use the whole grain freed from its husk, while the Scotch and the Americans usually grind and crush it into meal suitable for cakes and coarse bread, as well as for "mush."—New York Tribune.

Canning Fruit.

Properly canned fruit is delicious; anything short of that is a delusion.

Once understood canning fruit is not difficult, but is always exacting work, because success depends upon doing just the right thing at the right time.

The fruit selected must not only be of choice variety, but large, well grown and ripened.

Strawberries are the one exception to this rule, for the medium sized, less watery berries that ripen toward the last of the season have a finer flavor and color than the larger fruit.

Use granulated or loaf sugar, and let every vessel and utensil employed in the various operations be of granite, earthen or wooden ware.

To retain the delicate, natural flavor and attractive appearance of fruit it must be cooked in the jars.

Place the fruit in the jars as fast as prepared, shaking gently to fill the interstices; make a syrup with boiling water and the quantity of sugar specified in table below; fill jars to within an inch of the neck and put on covers without the rubbers; place jars in a flat-bottomed vessel, fill same two-thirds the depth of jars with tepid water, cover and boil steadily until the fruit seems tender when pierced with a fork. Remove one jar at a time, set on a hot plate, fill to overflowing with boiling water or syrup, wipe off top, adjust rubber and seal.

In preparing fruit reject all crushed, wilted or over-ripe specimens.

When canning red raspberries make the syrup of equal parts of red currant juice and water.

After paring extract the eyes of pineapples with a sharp-pointed knife, and strip the fruit from the edge to the core. Never

leave peaches whole or halve and remove the pits; place four or five of the latter at the neck they may be renovated by gently rubbing with cotton batting saturated with gasoline, which should not be used in a room that has artificial heat or light. Axe grease, tar, paint or pitch may be removed by rubbing first with oil of turpentine and then with ether. Dark furs may be cleaned with fine cedar or mahogany sawdust which has been heated in an oven. Alaska sable, seal, electric seal, fox, etc., should be beaten with a switch until free from dust, then laid with the fur side up and the hot sawdust rubbed in. Be lavish with the sawdust and vigor with the rubbing. After this place the garment upon feather pillows with the fur side down, and beat well until all traces of the sawdust have disappeared. Then hang in a shady place. White furs may be cleaned in the same way, using white cornmeal instead of the sawdust, or if only slightly soiled, by rubbing well with magnesia in cakes. Wet furs should never be dried near the fire, but shaken and hung up in a cold room, then brushed.—Ladies' Home Journal.

different forms of pickles, etc. Acids in the system produce disease. Not only does the eating of sour substances produce this, but sweet substances are also converted in the process of digestion into an acid. A thoughtful care in this respect is quite necessary to health. A stalk of celery, or a bit of watercress, answers far better, and these can be eaten with impunity.

In concluding I would say that if a luncheon is daubed made up, it not only appeals to the eye but through the eye, the stomach. There comes a desire to taste, and by this desire the gastric secretions are appealed to and the food partaken of with genuine relish instead of a forced inclination.—New York Observer.

To Renew Furs.

When furs become worn or soiled at the neck they may be renovated by gently rubbing with cotton batting saturated with gasoline, which should not be used in a room that has artificial heat or light. Axe grease, tar, paint or pitch may be removed by rubbing first with oil of turpentine and then with ether. Dark furs may be cleaned with fine cedar or mahogany sawdust which has been heated in an oven.

Alaska sable, seal, electric seal, fox, etc., should be beaten with a switch until free from dust, then laid with the fur side up and the hot sawdust rubbed in. Be lavish with the sawdust and vigor with the rubbing.

Always tighten the covers occasionally as they cool, and when cold wrap closely in brown paper and store in a cool, dry place.

The following table gives a medium sweet conserve, but can be varied to please individual taste:

Strawberries, ten ounces for every quart jar.

Raspberries, six ounces for every quart jar.

Cherries, ten ounces for every quart jar.

Pineapple, eight ounces for every quart jar.

Peaches, six ounces for every quart jar.

Pears, eight ounces for every quart jar.

Quinces, twelve ounces for every quart jar.

Plums, twelve ounces for every quart jar.

Prunes, ten ounces for every quart jar.—Louis Carpenter, in *What To Eat*.

Food for a Growing Child.

A question of vital interest to the majority of mothers today is what food is best calculated to meet the demands of growing childhood, as well as to supply the waste of its tissues. With the fast-growing child, its demands for food oftentimes seem inconsistent, but in most instances it will be found that its system is really in need of a certain food substance which can only be gotten by eating an excess of the unnecessary food in order to obtain it.

With active exercise of both mind and body, as with the rollicking schoolboy, the demand for proper food is great. In most instances, and leaving it to the children's discretion, "proper food" means pastries, etc. Instead of these building up and repairing the body, they serve to give more heat and energy to an already worn, tired-out nature. In order to get a clearer conception of the effect of such a diet one has only to observe the stunted growth and pale faces of the children of the very poor, who are fed an almost exclusive diet of starch foods. It is cheaper and already prepared by the bakers, therein lies its merit.

Appetites can become perverted as to the eating of sweet pastries, the same as by any other habit. As our inheritance we are always craving the sweets of life. The bitter are always cast aside.

The virtues of whole wheat bread for the growing child are many. It supplies every need and want of the human body. It not only gives heat and energy, but is a constant repainer of waste tissue, while its mineral constituents convert cartilage into strong healthy bone and teeth. Sandwiches of this bread, daintily put together, with a thin slice of cold meat, or some meat preparation, forms a most acceptable lunch; and if these are encased in the waxed paper used by bakers, and which can be purchased of them, they will keep moist and fresh for a week.

There are egg sandwiches, cheese sandwiches and others too numerous to mention; but these I have made mention of will be found best to meet the requirements of the child's system, and another consideration is the ease in their preparation. Do not forget to use butter on the bread quite as liberally as if a sandwich was to be made. A certain portion of fat is absolutely necessary to the body's development as well. Sweet fresh butter or cream is the best form of fat, and a liberal use of these is quite sufficient for the body's sake.

In preparing the school luncheon, do not forget to pack in a bit of fruit of some kind. Sweet fruits contain much nourishment, it is well to remember, the dates, figs, bananas and grapes containing the most.

Juicy fruits are rich in phosphates for the blood, and are easily digested as well.

The excess of water which they contain form a distilled drink, and as thirst quenchers they prove a success. It is far better to supply the children with fruit for their luncheon than to give them a food that in time works evil effects in the system. The limited often feels that fruits are a too expensive drain on it, but a little wise reflection will show to the average mind that money invested in fruits is wisely expended.

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With the approach of the Christmas season many housekeepers are looking up the old recipes for plum pudding and experimenting to get their "hand in" so that no failure may attend the final dish of the feast of feasts. It has often been said that the best recipes are not those to be found in cookbooks, but are handed down from generation to generation by means of directions written in old notebooks rendered almost illegible from time and long use. Many ingredients are to be added to them, such as suet or plum pudding, but those who have taste the real English suet pudding, as made by the English housekeeper, prefer it to the rich, dark variety which is so universally served at restaurants and homes. The most digestible suet pudding is that which there are several bright red berries in.

The following is a good suet pudding:

How to Make Suet Pudding.—"H. W. C."

To one-half tablespoon butter melted in a saucepan, add one heaping tablespoon flour.

Cook a few moments, and stir in, gradually, one cup hot milk. Season with salt and pepper.

Wash, and carefully pick over one pint of fruit.

Boil the fruit over the fire, then remove from the fire, and stir till nearly cold; pour into a mould which has been rinsed in cold water. Turn out the blanc mange next day.

CREAMED OYSTERS.

To one-half tablespoon butter melted in a saucepan, add one heaping tablespoon flour.

Cook a few moments, and stir in, gradually,

one cup hot milk. Season with salt and pepper.

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Boil the fruit over the fire, then remove from the fire, and stir till nearly cold; pour into a mould which has been rinsed in cold water. Turn out the blanc mange next day.

TAPIOCA AND APPLE PUDDING.

Six good, tart cooking apples, three-quarters of a cup of pearl tapioca, sugar to taste and one quart of water. Soak the tapioca in the water two hours, then put in a double boiler and cook until clear, sweet to taste. It may be flavored with the rind of lemon cut very thin and removed when the tapioca is done. Peel and core the apples, add a cupful of milk and a little flour to thicken the whole. Boil four eggs until hard, open the shells carefully and cut into slices; set each egg in a saucer and add a few drops of water to the saucers, all come to the boil, and set in an enameled dish at once. If preferred, substitute gravy for milk.

MILK BLANG MANGER.

Pour a pint of milk into an enameled saucepan, together with an ounce of isinglass, a teaspoonful of rose-water, and a tablespoonful of sugar.

Stir gently over a clear fire till the milk is thoroughly mixed.

Add a cupful of flour and mix thoroughly.

Boil the mixture and turn this into the flour. Mix and pour into a baking pan lined with greased paper. Bake in a moderate oven for about two hours.

FRICASSE OF EGGS.

Set two ounces of butter into a stewpan, and when dissolved add chopped parsley, a little finely minced onion, with pepper and salt to season.

Stew this until the seasoning is cooked, then add a cupful of milk and a little flour to thicken the whole. Boil four eggs until hard, open the shells carefully and cut into slices; set each egg in a saucer and add a few drops of water to the saucers, all come to the boil, and set in an enameled dish at once. If preferred, substitute gravy for milk.

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CREAMED OYSTERS.

DISCOMFORT AFTER MEALS

Feeling oppressed with a sensation of fullness, and finding the food both to digest and painfully hang like a heavy weight at the pit of the stomach are symptoms of indigestion. With these the sufferers will often have Constipation, Inward Piles, Fullness of the Blood in the Head, Acidity of the Stomach, Nausea, Heartburn, Headache, Drowsiness of the Heart, Choking or Suffocating Sensations when in a lying posture, Dizziness on rising suddenly, Dots or Webs before the eyes, Fever and Dull Pain in the Head, Deficiency of Perspiration, Fullness of the Skin and Eyes, Pain in the Side, Chest, Limbs, and Sudden Flushes of Heat. A few doses of

Radway's Pills

will free the system of all the above-named disorders. Purely vegetable.

Price, 25 cents per box. Sold by druggists, or sent by mail on receipt of price.

RADWAY & CO., 55 Elm St., New York.

Be sure to get "Radway's."

Poetry.

COMMON SENSE. No diadem is thine,
And on thy plain, unseemly face
There is no brilliancy nor hint of grace;
And yet I love thee, and would make thee mine,
Because thou art essentially divine.
Thou only through life's labyrinth canst trace
The true, safe path for our distracted race.
Ever to follow thee, my heart incline!
Once on the wilderness of waters wide,
Brooded the Spirit, and the winds arose.
And Chaos saw subserve under the commerce
Such is thy power; and when thou dost abide,
Each moon and plant straight and stately goes;
Heaven-born, earth-saving Common Sense!

KATE UPSON CLARK.

LIVING. How to make life worth living?—
The question haunts us every day;
It rules the first flush of sunrise.
It deepens the twilight's last ray.
There is nothing that brings us a drearer pain
Than the thought, "We have lived, we are living
In vain."

We need, each and all, to be needed,
To do, each and all, to have something to give
To sooth the moan of earth's hunger.
And we know that only then we live.
When we find one another as we have been found
From the hand that gives body and spirit their
breath.

Once they are well worth the living
When we lose our small selves in the whole,
And feel the strong surge of being.
Throb through us one heart and one soul.
Eternity bears up each honest endeavor
The life lost for love is life saved forever.

—Lucy Larcom.

FALLING LEAVES. Ruby-tinted, golden,
From the young tree and the old,
Leaves drop down in summer showers
On the graves of summer flowers.
Somewhere in the empyrean
Time, methinks, half-smiling stands,
Shaking from his glass uplifted
With his gaunt and trembling hands,
Leaves, we say, of oak and beech tree,
O'er the misty Autumn lands,
Through the forest, by the wayside,
They are but his golden sands?
Fain he'd tell to remember
June is followed by November.
—Louisa Adey, in Chambers's Journal.

TOO LATE. Bring no vain chapter to my grave.
Once, when you might, could you have blist
A lonely life, an aching breast;
But nothing now can help or save.
Your love, when needed, was not given;
And now who cares? Life's bonds are riven.

II.

Shed o'er my dust no fruitless tears.
All, once your pity had been sweet
To bleeding hands and weary feet,
Through all the joyless, bitter years!
Nay, weep not for the might-been;
God's rain will keep my grave plot green.

IV.

Little tears, O weep not too late,
I weep not now; the need is o'er.
My heart is past—I feel no more
The stress, the heat, the chill, the hate.
"I love, in life ye came not nigh,
And now! 'twere well to pass me by.
—George Bird, in Longman's Magazine.

HINTS ON TABLE ETIQUETTE. TO A BAKED FISH. Preserve a respectable demeanor when you are brought into the room; Don't stare at the guests while they're eating, no matter how much they consume.

TO LETTUCE. The humblest are counted the wisest, the modest are lauded the most; don't have a big head because sometimes you sit on the right of the host.

TO THE MORNING PAPER. If the family you're welcomed at breakfast; your presence, indeed, they expect; but pray do not come in your wrapper—it isn't considered correct.

—In the Century.

Why don't you go in and win her, old boy?" his friend said. "She's a peach," groaned Ardy. "But I'm so short—she's away beyond my reach!" —Chicago Tribune.

—I'm looking for my wife," he said, "as by her side he tarried." "Your wife!" she cried, "I didn't know, nor dream, that you were married." "What said I? Not I, indeed; but you end you never saw her?" "Then, perchance, she saw the point. It's going to be in church."

It is estimated that the world's almond crop, exclusive of California and Arizona, will amount this year to about forty-one thousand tons. The nuts come from Italy, Sicily, Majorca, Spain, France, Portugal, Morocco and Algiers. The highly prized Jordan almonds come from Malaga, Spain. Physicians say that the almond is the most indigestible of all nuts, and contains very little nourishment.

Miscellaneous.

A Previous Engagement.

(A London drawing-room during a bad quarter of an hour, which is stretching out to half, before dinner.)

Miss Gordon—I feel as though I had been born here. You were late enough, goodness knows.

Mrs. Philipps—Yes, I look upon punctuality as the thief of time.

Miss Gordon—But this missing link is unforgettable. It is a man, too.

Mrs. Philipps—Will be, to be Darwinian, dear, marks, is quite different)—Of course, if I said it was an engagement, it would have to be an engagement.

Miss Gordon—Good gracious! (Dinner is announced. Fenwick is guided by the hostess's fan in the direction of the two women.)

Miss Gordon—Heaven grant it may be you.

Mrs. Philipps—Heaven has my prayer to the same effect. But why yours?

Miss Gordon—Because I refused him yesterday.

Mrs. Philipps—You—Oh, my prophetic soul, the Dean!

The Dean (unconsciously to Mrs. Philipps, offering his arm)—Life has many consolations, Mrs. Philipps.

Mrs. Philipps (purposely misunderstanding him)—I hope that edoc souffle will be one of them.

Fenwick (to Miss Gordon)—I'm awfully sorry.

Miss Gordon (with an air of sweet seriousness suitable to his hard case)—I know I am your misfortune, and not your fault.

Fenwick (perfectly cheerful)—Isn't it a curious thing? If you take particular care to avoid one person, you are bound to meet him or her twice as often as anybody else. If you descend into a carriage on the underground, he is there. If you climb up to the top of Popocatepetl he is there. (Miss Gordon comes to the conclusion that it is bad taste to use scriptural phraseology when you are talking nonsense.) If you avoid him by a yachting cruise, he comes on deck as soon as the anchor's weighed. The fact is Fortune doesn't shun her clubs properly.

Miss Gordon (who is, somehow, not quite pleased with the way he has put things, coldly)—Miss, has, indeed, dealt your hand badly from a strictly practical point of view.

Fenwick—Never mind, I promise to devote myself entirely to my off-side neighbor. I wonder who it is to be—oh (with undisguised pleasure), it is, apparently, Rosie Boycott.

Miss Gordon (a casual glance has shown her that Rosie's hair is done in a particularly becoming manner, which she makes up her mind to regard as "barmaldish")—Isn't that rather going to extremes?

Fenwick (eagerly)—May I talk to you? That is lovely. I love talking to you. You're so sensible.

Miss Gordon—Oh! (sotto voce) Isn't Miss Boycott—

Fenwick (apparently ignoring the question)—Believe men always make love to a certain sort of girl because they know that she won't understand in the least any other subject of conversation they might bring up.

Miss Gordon (thinking that the obvious interpretation of his sentence is that he does talk to Rosie Boycott) will make love to her, and, being a man, it is, as you'd expect, a dangerous business; she is not gracious. Besides, there is an indefinable something about "sensible" which suggests a lack of proper idolatry)—May I ask going to extremes?

Fenwick—Not the right kind of athletics, uncle," replied Tom Holton, earnestly. "I've seen that article, myself, I guess. What the writer condemned was speed, overbearing, and the sensible kind of all-around athletics. I know in schools, mostly, I know the kind of athletics I have gone in for will never hurt me. They aren't the professional kind."

—Well, perhaps not," admitted Mr. Harwood, Tom's uncle. "But will they ever do you any good—any practical good, I mean? And even if they should, will they do anybody else good? That's the question. We ought to look at all such things from the unselfish standpoint, you know."

The big boy, who was riding at the little country-stokeyard's side, responded to New York.

—Well, I guess he and I have a theory that everything may be made useful or helpful to others, if we are on the lookout for opportunities to make it so. I shouldn't be at all surprised, for instance, if something should turn up this very afternoon that would make my athletics useful to you."

Tom Holton was on his way to see a few weeks of his summer vacation at his Uncle Harwood's in the country. Mr. Harwood was then village stokeyard in the community where he lived. Tom had been on this occasion to kill two wild boars with a gun, and, as a result of his success at the railroad town where he had driven leisurely homeward in the long box-wagon, with its spring seat, which Mr. Harwood used for transporting his goods. The talk had dwelt chiefly, thus far, upon Tom's school life at the famous academy where he was fitting for college; and it had been the most natural thing in the world that he should tell his uncle how interested he was in the wholesome athletics of the school. And therupon the old-fashioned, matter-of-fact stokeyard keeper had bluntly announced his unfavorable opinion of this sort of physical culture, however, with a sort of all-around good; for he had heard such opinions before, and, indeed, had expected nothing less from his uncle. But he wished all his heart that some occasion would arise to give him an opportunity to prove to his uncle, otherwise than by argument, that muscle as well as brain might have its usefulness and benefit.

Miss Gordon is saved the necessity of replying to Fenwick's attention being claimed by Miss Rose. During the next few minutes she has the opportunity of observing that Miss Rose's white shoulders are shaking with laughter, that Fenwick's back is broad and well fitted, and that his neck, head, is in the most interesting manner in Miss Rose's direction. Her glimpes leave her vaguely wondering whether it is possible that he does not greatly care.

Fenwick (leaving a laugh behind him and returning to the "sensible" theme)—I would always take your opinion about anything. I think you would make up your mind about a thing and stick to it, you know. I shan't forget that you told me yesterday that you would always take a sort of interest in me, and I shall come and bother you whenever I get into a muddle or anything. I shan't mind talking about it, and I know you would give me good advice.

Miss Gordon (not thoroughly pleased by this ready adoption of the brother and sister relation, and the prospect of possible love confidences, would be silent, but the fact that Miss Rose is unoccupied on his other side prompts her to say something)—Why were you so late? There would have been thirteen if you had not come.

Fenwick—Usual excuse. Cab horse fell down.

Miss Gordon—Were you hurt?

Fenwick—Oh, no.

Miss Gordon—Then why do you keep your left hand under the table?

Fenwick—Well, I did not behave properly in an encounter with the asphalt, and the chemist has made an ugly job of it.

Miss Gordon—Then you are hurt.

Fenwick—It's a mere nothing. It's a nuisance in one way, of course. It prevents my going off tomorrow.

Miss Gordon (softly, with a not entirely unpleasant vision in her mind's eye) Fenwick, treasuring a sacred memory on some arid vest)—You were going tomorrow? Why?

Fenwick—(quite cheerfully)—Oh, I looked upon this as usual under the circumstances. Besides, it's a good thing. Avoids awkward situations, and contracted for a week or two, till (pauses, as he is clearly understood that in a week or two neither will have the faintest recollection of what had occurred).—And where are you going?

Fenwick—Oh, Paris, first, and then on, you know. We mean to have a good time.

The expression intention of having a "good time" freezes for the moment Miss Gordon's thoughts. She is, however, too much interested in Fenwick's problem. It is an idiotic thought to whether you may declare trumps to be a suit which you don't hold at all, and is obviously put forward with the sole object of engaging Fenwick's attention. Blind to the artfulness of the device, he enters into the discussion with zest and more manifest enjoyment. Although the conversation cannot possibly interest her, Miss Gordon finds that she has heard considerably more of it than the remarks essayed by her other neighbor on the other side of the room.

—I am sorry those creatures have got ahead of us," remarked Mr. Harwood. "If the bridge isn't rocked off its piers under them, it will probably be loosened. The men ought to know better than to drive them all at the same time."

Nevertheless, the drove got safely across, and the bridge was apparently all right when Mr. Harwood's team reached it. Hardly had the restive horses plunged upon it, however, when the bridge gave way, and was carried by the surging flood and swung slowly down stream. The water gurgled against the big beams, and some of it began to flow over the planks.

There was no room to turn the horses around, and to back them off the bridge would have been impossible, in their frightened condition.

—The other end of the bridge was already

over the water, and the bridge was already

<p

The Horse.

Worcester Notes.

The expulsion from the National Trotting Association for a variety of reasons, of Westfield race track and men associated with the management of racing there, will probably result in the demise of the New England half-mile track circuit and the organization of stronger and better circuits in its stead.

The circuit as it now stands comprises Worcester, Holyoke, and Nashua, N. H., and of these the places Worcester by virtue of its distance and its excellent track, is very naturally looked upon as the strongest city in the circuit. At Holyoke and at Nashua the horsemen would like to continue the New England circuit with the addition of another city, presumably Manchester, N. H., in Westfield's place. Officials of Worcester Driving Company, with whom "The Roadman" has talked, believe Worcester needs and almost demands better racing than much of that seen in the New England circuit this year.

The make-up of the circuit with Westfield out does not help especially the Worcester horsemen, and it is to be hoped that the Worcester Driving Park Company, at its annual meeting shortly, will formally vote to withdraw from the circuit, with which it has been identified for two seasons, and to see bigger and better game, even though that step should necessitate the establishment of a week of independent racing—racing outside of any circuit—every month.

Practical horsemen in Worcester don't like the looks of the proposed make-up of the circuit. They declare that the cities are not quite strong enough. There has never been a tool for racing existing between Worcester and Holyoke in the racing line, and Worcester men declare that it would be hard to get the trainers to Holyoke next season. This year, when Westfield and Holyoke were conveniently paired and two weeks of racing was in sight there, horsemen, with few exceptions made no complaint about making the Holyoke-Westfield shipment. With only Holyoke as an attraction in that part a good many of the owners of racing strings would be likely to run to the Holyoke shipment. Up at Manchester, N. H., where a man interested in putting horse-racing on a business basis held a late meeting last fall as an earnest of their faith, and Manchester, so Worcester horsemen say, might be made a good racing city. There is some doubt felt about it, however, just as there was with Waterbury a year ago.

The Worcester Driving Park Company officials have two schemes on foot, either one of which will bring Worcester into closer touch with the larger racing circles of New England than ever before. The scheme that meets with the larger amount of support is to include Greendale and, as Worcester Driving Park Company, in a circuit with the mile track at Beaufield, Saugus and Dover, N. H., and the half-mile track at Narragansett Park, Providence. Several influential Boston horsemen who realize how successfully horse-racing was conducted in Worcester during the season just closed, believe Greendale track, although of only half-mile dimensions, could be used to good advantage in building up a strong circuit in eastern New England. Experience this year has shown pretty conclusively that owners and drivers of racing strings like to come to Worcester. More than one little-known trainer this year jumped the week of racing on the New England mile circuit, simply to come to Worcester to race, returning again to the larger rings at the conclusion of the Worcester meeting.

As is well known among horsemen, there is to be a half-mile track in running order within the historical mile course at Narragansett Park next year. Fred E. Perkins, the Providence horseman has the matter in hand, and has written Julius F. Knight, secretary of Worcester Driving Park Company, asking him how the lay land in this locality and the outlook for circuit racing in this vicinity.

In his letter he stated that Hartford, like Providence, is in a position to give Worcester an addition to the one week of Grand Circuit sport, and that Andy Welsh would be willing to come into a circuit with Worcester and Providence. As one Worcester man put it the other day, "the scheme looks well from the bridge," and some action may be taken along that line.

The case of the alleged ringing of Choral (2,06) under the name of Onanda Maid, which occupied much attention and drew general notice and comment at the Board of Review's meeting in New York, promises to furnish an interesting bit of turf history before the board thoroughly convinces itself whether Onanda Maid is Onanda Maid or Choral (2,24).

It will be remembered that "The Roadman" through the columns of the BREEDER first brought attention to the fact that Onanda Maid, then at Greendale track in Worcester, where she was entered for the slow pacing classes, was shipped away rather suddenly, might not be the straightest mare on earth. The paragraph in the BREEDER brought out a most emphatic denial from I. W. Jones of Wellesley, N. Y., who denied that Onanda Maid was in any way wrong, and wrote "both she (Onanda Maid) and the mare Choral have been here constantly for months, and are well known to all the horsemen of this town."

The BREEDER's inference regarding Onanda Maid did not appear in this paper until Aug. 18, and Mr. Jones' rejoinder followed in the issue of the following week. Some of the members of the Board of Review had Jones' letter to the BREEDER in mind, and its date, when they listened to the claim made by the defence that Choral had been shipped to England the latter part of July, the twenty-third being set for the exact date, if memory serves the writer correctly. The testimony of Chas. C. C. Clegg, of New York and H. Snyder of Brooklyn, N. Y., both of whom swear that Onanda Maid and Choral were one and the same, was the result of their identification of the mare in Worcester, when she was entered but did not start at Greendale track.

There has been much speculation among horsemen as to the future of the black gelding Aley (2,13), Walter L. Ripley's gelding that the Board of Review refused to reinstate. In course of time Mr. Ripley will undoubtedly dispose of Aley to some road driver who has no objection to using an experienced performer on the road. Aley is fast to 2000 feet, 10 hands, has the size and level and necessary to make a successful brush trotter. The story that Aley was to be shipped to California was denied to "The Roadman" by Aley's owner the other day.

The sleighing sport in Worcester didn't last long. There was fun on the "yard a week ago this afternoon, and Sunday, the day following pleasure rigs crowded the course. Then rain and warm weather combined to dispose of the snow and the sleighing almost as quickly as they had made their appearance. THE ROADMAN.

Worcester, Mass., Dec. 14, 1901.

New Britain (Conn.) Notes.

The local horsemen enjoyed a few days sleighing last week.

H. L. Mills is driving the pacing mare *Lady C. Wilkins* Doyle expects to have *Sally Wilkins* (2,27) start for the races on the ice; while, in addition this mare will always be found with the leaders.

Mortimer L. Rhodes has purchased the gray pacing mare *Lydia Wilkins* (2,24), by Forrest Wilkes. This mare secured her record last season at Holyoke, Mass.

When sleighing gets right, Charles H. Pettingill of Plainville will mix it up with the local flyers with his pacer *Sing Lee*, and judging from the way he worked out at Charter Oak last summer, he ought to make good.

H. M. Clark has a promising colt by Red Chute, dam, *Sally Wilkins* (2,29) (three-year-old mare), by Goldenside.

William Baker of Plainville is the owner of a handsome six-year-old bay trotting mare by Brown Wilkes. In the opinion of the writer, this mare if handled for speed is a sure 2,20 troter.

W. L. Davis of Berlin drove up to our local snow path last week and "got busy" at once. He scalped everything that was out, and the fact of it all is that the local boys are unable to find out what Davis has got.

Harry Brusie of Bristol wants to buck *Lady C. for \$100* against any horse owned in New Britain or Berlin for a race over the ice at White Oak Lake.

E. G. Babcock has just completed his new barn, and it is what the boys call a corker. It is one of the best appointed stables in this vicinity. Mr. Babcock has brought his horses home from Charter Oak Park. *Lady Walkill*, by *Walkill*



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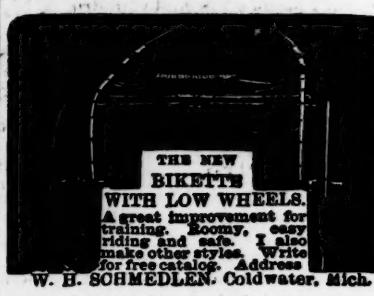
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WASCO is a bay gelding, standing 15.2, foaled 1888, bred by J. Malcolm Forbes. His sire is the unbeaten Edgemarck, 4, 2.16; dam, Caracole (dam of Akela, 2.26), by King Wilkes; grandam, Flutter, by Harold; third dam, Tweedleum, by Pilot Jr. Wasco's record is 2.14, made this year, but this is no measure of his speed. Last year at Providence he was a close second in 2.12. He has better than 2.10 speed. He has no superior as a road horse, is good either on the dirt or on the snow, and would make an excellent matinee horse.

Can be seen at H. B. COOK'S STABLE, 1175 Harrison Avenue, Roxbury, Mass., until he is shipped to the sale.

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Electmont, 2.22 1-4, is sired by Chimes; dam by Mambrino King; 16 hands, weight 1180. He is full brother in blood to The Abbott, 2.03 1-4; Lord Derby, 2.06 1-2; The Monk, 2.08 1-4; Dark Devil, 2.09, and Lady of the Manor, 2.04 1-4. It would be hard to find a more beautiful stallion with his size and finish in New England. He is bound to be a great sire of extreme speed, and his colts are large and handsome.

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